

POUR OVER BREW GUIDE

STEP 1:



GRIND COFFEE & BOIL WATER

Grind: Medium Fine

Water Temp: 96-98° C / 204-208° F

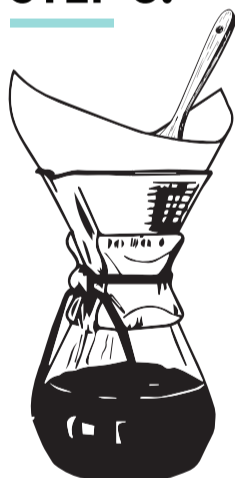
STEP 2:

ADD COFFEE INTO FILTER & PRE-WET BED

Ratio: 6-7g (coffee) to 100g (water)
To make 0.5L (4 cups) you will need 30-35g of coffee to 500g of water. Pre wet coffee bed with 15-20% of total water.



STEP 3:



STIR COFFEE AND THEN ADD THE REST OF WATER

After pre-wetting stir coffee to ensure coffee is soaked evenly and to avoid channeling. Pour the rest of the water in one long steady stream.

STEP 4:

ONCE ALL WATER ADDED SWIRL POUR OVER TO EVEN OUT COFFEE BED

Gently swirl the brewer to even out coffee bed.
Aim for an extraction time of 2.5 minutes.

Helpful Hints:

If coffee tastes weak and thin = grind finer
If coffee tastes bitter and dry = grind coarser



DRINK & ENJOY!